

Wedding Tackage
Upgrade Options:

Ice Sculptures

Decorative Mirror Centerpieces for your Dinner Tables
Additional Appetizers (Jumbo Shrimp, Fresh Fruit)
Additional Desserts (Tarts, Eclairs, Petite Fours)
Freshly Baked Cakes

Open Bar

Flowers to decorate your guest tables, head table and cake

Butler Service of Hor d'ouevres

For further details and pricing information contact your catering manager
Monday - Friday 8 am - 4:30 pm
Prices include service charges - Prices subject to change each January 1st

719.576.6646 Fax 719.524.1336



Seated Buffet Dinner with a four-hour cash bar - \$20.95 per person

Buffet receptions are arranged for a minimum of 75 persons. This is an excellent choice for the host who desires variety. For more options, please consult with our catering office.

Light Cocktail Hors d'oeurves:

Cheese Board with Fruit and Crackers
Fresh Vegetable Tray with Dip

Buffet:

Garden Salad with our House Dressing
Carved Roast Beef
Lemon Pepper Chicken
Rice Pilaf or Buttered Noodles
Parsley Buttered Potatoes or Au Gratin Potatoes
Green Bean Almondine or Fresh Vegetable Medley
Pasta or Cucumber Salad
Fruit Salad
Rolls, Coffee & Tea

Included in the package is a glass of champagne per guest for the toast, a hurricane lamp decorating each guest table, and the room for four hours.



Seated Brunch with a four hour cash bar \$19.95 per person

Brunch will be arranged for a minimum of 75 Persons.

Light Hors d'oeurves:

Cheese Board with Crackers Decorated Watermelon Basket

Buffet:

Carved Breast of Turkey
Baked Lasagna
Pasta Primavera
Scrambled Eggs
Country Link Sausage or Crisp Bacon Strips
Breakfast Potatoes
Cheese Blintzes with Strawberry Glaze
Pineapple, Carrot & Raisin Salad
Homemade Biscuits
Coffee & Tea

Included in the package is a glass of champagne per guest for the toast, a hurricane lamp decorating each guest table, and the room for four hours.



Cocktail Buffet with a four hour cash bar - \$19.95 per person

Stand up cocktail buffets will be arranged for minimum of 20 people.

We highly recommend the stand-up cocktail with finger foods for a relaxed festive atmosphere. It also permits your guests to mingle with other guests in your party. When selecting a stand up cocktail buffet reception, a limited number of cocktail tables and chairs are provided

Carved Roast Beef (minimum of 50 persons)
Cold Sliced Meat Tray (with less than 50 persons)
Assorted Miniature Quiche
Chicken Drumettes or Jalapeno Poppers
Deviled Eggs
Sliced Ham or Sliced Turkey Tray
Glazed Decorated Salmon (150 or more persons)
Assorted Cheese Board with Fruit and Crackers
Carrot Sticks, Pepper Rings, Radishes, Peppers,
Sweet Dill Pickles, Olives,
Stuffed Celery with Cream Cheese & Paprika
Decorated Watermelon Basket
Potato Chips & Pretzels with Dip
Rolls and Rye Bread

Included in the package is a glass of champagne per guest for the toast, and the room for four hours.



Served dinner with a four hour cash bar

Hors d'oeuvres:

Cheese Board with Fruit and Crackers Fresh Vegetable Tray with Dip

Salad:

Garden Salad with our House Dressing

Entrée (choose one entrée):

Broiled Filet Mignon, Sauce.	\$29.95
Chicken Apple Almond.	\$21.95
Chicken Cordon Bleu	\$24.95
Chicken Kiev.	\$22.95
Grilled Salmon with Dill Sauce	\$27.95
Prime Rib of Beef Au Jus.	\$27.95

Accompaniments (choose one item from each column)

Rice Pilaf Baked Potato French Baked Potato Broiled Red Bliss Potatoes Lemon Buttered Broccoli Green Bean Almondine Honey Glazed Carrots Sugar Snap Peas

Included in the package is a glass of champagne per guest for the toast, a hurricane lamp decorating each guest table, and the room for four hours.